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Greece

Food and Agricultural Import Regulations and Standards

Country Report

2000

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Report Highlights: *"no changes made over the past year"*

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Athens, Greece for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, it is highly recommended that U.S. exporters verify the import requirements with their foreign customers. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Includes PSD changes: No

Includes Trade Matrix: No

Unscheduled Report

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General Summary

Greece, as a member of the European Union (EU), fully complies in general with its regulations. Labeling and ingredient legislation for all food and agricultural products is based on EU rules and regulations. Nevertheless, Greece maintains specific labeling and ingredient rules for some food products. Greece requires that labels be in the Greek language. Multi-language labels are acceptable.

Food and beverage products of U.S. origin complying with rules and regulations as would any other product sold in the EU market, require no special permit nor they are subject to special rules or regulation regarding their commercialization in Greece.

If a U.S. food product, other than food supplements, conforms to any single EU member state's rules and regulations it can then be transshipped and sold in all other EU members.

Without exception, production and consumer availability of foodstuffs is subject to approval by the General State Chemical Laboratory (GCS), Supreme Chemical Committee of the State (SCC). The Supreme Chemical Committee can withdraw any foodstuff from circulation and prohibit its production/circulation by anyone, who has repeatedly supplied adulterated foodstuffs or used deceptive labeling.

Products not listed in the Food Code require SCC approval.

I. Food Laws

Imported foodstuffs and enhancing additives must meet requirements of the Greek Food Code, based on EU rules and regulations. A "Foodstuff" is any solid or fluid product utilized as food by man, including beverages, water and additives. Foodstuffs, per Code, must be supplied for consumption in a natural condition or as processed raw materials. Appearance and characteristics must be normal, products flawless and no use of irregular material or negligent processing evident. If an imported foodstuff does not correspond to Food Code specifications, approval by the Supreme Chemical Committee (SCC) and/or the Supreme Health Committee (NHC), is required in accordance with SCC Decision 366/97 OJ 597/B/17.7.97. ("OJ" is the Official Journal of the Hellenic Republic). SCC approval is granted on application containing: A) The product name and special packaging, B) constituent percentages, C) constituent and product processes, simply defined, D) the precise recipe and preparation procedure if product is not generally known, E) analytical data on product, F) details of quality control, G) other information i.e. use in other regions, special advantages or characteristics justifying production, bibliography, foreign legislation, etc., H) data in E) and F) signed by a chemist or chemist engineer, I) product specimen or SCC approval. The approval procedure is to be completed within 5 months. For products already circulated in other EU member states the procedure takes 3 months. The above time limits may be extended by 3 months. Novel foods follow instructions listed in OJ 258/97. SCC approval is unlimited in duration except for the cases of food additives and packaging. Products circulating legally in other EU member states may temporary circulate, pending outcome of an SCC approval application.

Health certificates are required for certain specified products such as canned and/or frozen fish products, meat and meat by-products, milk, pasteurized cream, mollusks, tree nuts, dried fruits and canned vegetables.

II. Labeling Requirements

A. General Requirements

Labeling, presentation and advertising foodstuffs applies for single and group consumers as well (restaurants, hotels, hospitals, etc.) Labeling and advertising of food products are governed by SCC Decisions 804/90, OJ 104/b/28.29.91 and SCC 1356/89, OJ 546/B/28.8.90.

Labeling (trademark, picture or symbol referring to and attached to a foodstuff), must not deceive the consumer, especially regarding the character - attribute characteristics to the product which it does not have - present a common characteristic as special, or attribute preventative or therapeutic properties to the product.

The following information is compulsory for all foodstuffs and should appear on the label:

- a) The food name
- b) list of ingredients in descending order by weight (all components including additives - unless otherwise stated)
- c) the net quantity of food packaged
- d) expiration date
- e) storage conditions
- f) producer's or packer's trade name and address or a seller in the EU
- g) country of origin
- h) essential instructions for use

- I) for beverages: alcohol content if greater than 1.2% by volume
- k) batch number

Provisions for specific foods may anticipate further compulsory markings.

A food name is the name anticipated under existing provisions or the customary name used in the country of sale. The food name must not evoke confusion. The food name may not be replaced by a trade mark or brand name. To avoid consumer confusion, food names must be qualified by an attribute denoting state (i.e “powdered”, “frozen”, “condensed”, “smoked”. Irradiated foodstuffs must be so marked.

Constituent listing is not required in the case of I) unprocessed fresh fruits and vegetables including potatoes, II) gasified water, III) vinegar, IV) cheese, butter, milk products, V) products containing but one constituent. “Constituent” means any substance, including additives, used in the production of a foodstuff and existing in the final product.

Foodstuff containing artificial sweetener must be clearly marked as such, EU Reg 96/21, L88/96.

Labels should be in Greek, otherwise, the sale of foodstuffs for consumption in Greece is forbidden. However, multi-language labels are accepted. Foodstuffs bearing U.S. standard labels are accepted if in accordance with EU requirements stated above. Stick-on labels are accepted.

Sample-size products should bear the “Not for Sale” indication.

The conservation expiration date of a foodstuff is the date up to which the product retains its special characteristics. The expiration date is indicated with the phrase “Consumption preferably before ...” if the date is quoted or “Consume before the end of ...” in all other cases. For perishable products potentially dangerous for public health, the expiration date is replaced by the date before which consumption is permitted.

The date is to be given clearly in order of day-month-year, however, I) for foodstuffs with a shelf life of less than three months, the day and month of expiry are adequate II) for a shelf life less than eighteen months the month and year are sufficient, III) for more than eighteen months shelf life the year is sufficient indication. Apart from regulations relating to other markings, expiration date is not required for I) fresh fruits and vegetables including potatoes, II) germinated seeds, III) wines and liqueurs and codified beverages 22060091, 22060099, IV) non-alcoholic beverages and fruit juices in containers holding more than 5 liters for collective consumers, V) bakery and confectionary products by nature of consumption within 24 hours, VI) vinegars, VIII) sugar in solid form, IX) sugar products, X) chewing gums XI) ice creams in small containers.

B. Requirements Specific to Nutritional Labeling

These requirements relate to the nutritional value labeling of foodstuffs as supplied to the consumer and group consumers. Nutritional labeling is governed by the SCC Decision 843/91, OJ 80/B/12.2.92 based on EU Directive 90/496 and Presidential Decree 2251, OJ 191/A/16.11.94 based on EU Directive 84/450 dealing with misleading advertising and/or claims on labels.

Nutritional labeling in Greece is optional. However, when nutritional value is presented or advertised, nutritional labeling is obligatory. Nutritional labeling must provide information from groups 1 and 2 in the following order: Group 1: I) energy II) fats; Group 2: I) energy, II) quantities of proteins, hydrocarbons, sugars, fats saturated fatty acids, fibre and nitrates. When the nutritional claim relates to sugars, saturated fatty acids, fibre or nitrates Group 2 information is to be provided. Nutritional labeling may include quantities of starch, single and multiple saturated fatty acids - cholesterol - vitamins and inorganic salts. Statement of energy yield and nutrient content is numerical.

Units used in the label are: energy: in KJoules or Kcalories; proteins, hydrocarbons, fats, fibre, etc in grams; cholesterol in milligrams, vitamins and inorganic acids included may also state their recommended daily intake.

Every declaration or advertisement for dietetic products must be explicit. Declaration that a foodstuff is a “good source of proteins” is allowed if the SCC and National Pharmaceutical Organization (EOF) judge that an individual of normal weight can derive 50% of required daily intake of albumen therefrom. Low carbohydrate dietetic foods may be advertised as such only if their content in sugar and starch is 50% or less than found in the normal commodity, except in the case of confectionary products for which the limit is 70%.

Declaration or advertisement as “low in hydrocarbons” is allowed if the content in absorbable carbohydrates is less than 0.25%. Declaration or advertisement of a product as “reduced calories” is allowed if the calorific content is reduced by at least 30% compared with the original foodstuff. This category covers products such as “light”, “line”, or “slim”. Declaring or advertising a product as “low in calories” is allowed only if a single intake yields a maximum 15 calories to the body and 30 calories as the daily intake.

Dietetic foods intended for reduced salt regimes may be advertised as such only if the nitrate content does not exceed one sixth of the real calorific value.

Supply of a high quality product in lieu of one of lower quality is allowed subject to non violation of the Food Code.

III. Packaging and Container Regulations

Foodstuff packaging must guarantee that the product is protected against all external influences.

Packaging must ensure unvarying characteristics under environmental influence and that the product is unadulterated.

Packaging is to be carried out under strict conditions of cleanliness with only approved materials.

The composition of food packaging material must (a) not influence or be influenced by the foodstuff, (b) not cause changes in smell, taste or appearance of the foodstuff or transmit harmful substances.

Materials and objects coming into contact with foodstuffs must comply with the provisions listed above.

Direct contact between foodstuffs and objects of copper or zinc, with the exception of containers for the preparation of non-acidic chocolate and confectionary is forbidden. Contact between foodstuff and metals containing more than 0.5% lead and/or 0.01% arsenic is forbidden. Aluminum used for objects must be unalloyed. Tinned sheet metal intended to be in direct contact with foodstuff and tin used of tinning internal surfaces of containers and/or external soldering which

may come into contact with foodstuff must not contain lead more than 0.5% or arsenic more than 0.01%. Paper other than new, white, silver or otherwise colored for wrapping food is forbidden. Wrapping of foodstuff with printed paper (newsprint) is forbidden. The transfer of dye from wrapping paper to the foodstuff, visibly or detectable is forbidden. The use of paper coated with an approved plastic material may be used on SCC approval. Coating paper with a polymer in quantities of up to 50mg/dm² is allowed. Plastic materials and objects coming into contact with foodstuffs must comply with the Articles 9 and 21 of the Food Code.

Greece has been harmonized with EU Directives, 75/106, 88/316 and 89/676 regarding packaging. These directives are not obligatory. However, there are special size packaging requirements nationally set for the retail market for specific products which are obligatory.

For example, Article 319 of 14/89 Market Inspection Law sets the package sizes for refreshments at 125 ml, 200 ml, 232 ml, 250 ml, 330 ml, 500 ml, 750 ml, 1, 1 ½, and 2 liters; for wine at 100 ml, 250 ml, 350 ml, 375 ml, 500 ml, 700 ml, 750 ml, 1, 1.2, 1.5, 2, 3 and 5 liters; and for beer the Article 311 of the 14/89 Market Inspection Law specifies package sizes at 250 ml, 330 ml, 500 ml, 750 ml, 1, 2, 3, 4 and 5 liters. Complete copies of the Market Inspection Laws in effect can be obtained by General Consumers Secretariat, Ministry of Development.

Greece's Waste Disposal Laws are based on National Law 1650/1986 which was updated and harmonized by EU Dir 91/156, Joint Ministerial Decree 69728/8.24.96, OJ 358B. EU Dir 91/689 is not yet in effect, while EU Dir 94/62 regarding recycling is in the approval stage by the Joint Ministerial Committee.

IV. Food Additive Regulations

A "foodstuff additive" or "added foodstuff material" or simply "additive" is any substance, not used as an ingredient, irrespective of nutritional value, added to a food for technical reasons, as an effective constituent directly or indirectly.

The Greek Food Code is governed by EU directives harmonized with SCC Decisions based on EU Dir 95/2, SCC Decision 145/96, OJ 485/B/25.6.96 and its amendments, EU Dir 96/81, SCC Decision 359/97, OJ 1206/B/31.12.97 and EU Dir 98/72 harmonization of which is impending regarding additives. As regards sweeteners the Greek Food Code is harmonized with EU Dir 94/35, SCC Decision 782/94, OJ 620/B/14.7.95 and EU Dir 94/36, SCC Decision 795/94 OJ 702/B/9.8.95. Extraction solvents are governed by EU Dir 88/344, SCC Decision 805/90, OJ 775/B/7.12.90, amended by 92/115, SCC Decision 569/93, OJ 669/B/2.9.93, EU Dir 94/52, SCC Dec 366/96, OJ 656/B/30.7.96 and EU Dir 97/60, SCC Decision 61/98, OJ 564/B/5.6.98.

Only additives listed in Annex I may be used in food production.

ANNEX I - Foodstuff Additive Categories

Coloring Agents	Sweeteners
Preservatives	Expansion powders
Anti-oxidants	Anti-foaming agents
Emulsifiers	Coating materials
Emulsifying salts	Flour enhancing agents (improvers)
Coagulating substances	Hardeners
Coagulants	Hydroscopic agents
Taste enhancing agents	Blocking agents
Oxidants	Enzymes
Acidity correctives	Volume augmentation agents
Anti-coagulants	Propulsive and packing gases
Modified starches	

Food additives are placed in categories according to function, but may be used for other purposes. There are positive lists for additives, colorings and sweeteners that can freely be used in all foods, except for certain product categories and there are also some specific lists of preservatives, antioxidant and other additives which have a limited use in certain food products. The general additives listing based on general criteria can be obtained by the General State Chemical Laboratory.

In consideration of scientific progress, the SCC may allow use of an unlisted additive provided that a) permission is given for a maximum of two years, b) the foodstuffs containing it will be subject to official control and c) special marking may be stipulated for the commodity. Prior to expiration of the two year period, application may be made for listing of the additive and the procedure of EU Dir 89/107 is followed.

An additive is allowed only when proved advantageous for the consumer. To determine possible unfavorable effects, additives are subject to appropriate tests and toxicological evaluation, including cumulative effects.

As a general rule the additives accepted by the Codex Alimentarius match the additives allowed in the European and Greek regulation.

A list of allowed food additives is attached to the report.

V. Pesticide and Other Contaminants

As a member of the European Union, Greece adheres to maximum residue levels (MRLs) set by EU and Codex Alimentarius. Ministry of Agriculture, Phytosanitary Division, Pesticide Section regulates the pesticide residue in foodstuffs and issues the positive list.

Pesticides need to be registered in the National Catalogue. In order for a pesticide to be approved and registered, an application must be turned in by the importer, to the Supreme Committee of Pesticides, Ministry of Agriculture, requesting approval. The procedure takes 2-5 years for a pesticide to be registered.

All third countries exporting veterinary products to EU are required to comply with EU Dir 96/23. Border checks on imported products are the responsibility of the individual member states, as outlined in EU Dir 90/675 and EU Dir 97/78.

VI. Other Regulations and Requirements

Sampling of imported foodstuffs is governed by Customs Regulations. A foodstuff entering Greece for the first time is inspected to get approval. The ingredient list that must accompany the product is the one that determines its clearance and what duties will be imposed to it. Samples are also taken from the State Chemical Laboratory Branch at the Port for testing purposes. The application for approval must include a statement indicating the name of the product, type of packaging and the exact composition of the product. Percentages of all compounds must be indicated. If all ingredients comply with the Food Code, the product is granted clearance. The clearance procedure takes about one and half months, costs about \$300, and is handled by an expediter. However, what most commercial agents of food items familiar with the regulations are doing is to hire a licensed chemist or chemical engineer to check the list of ingredients if in accordance with Greek Food Code before the product's arrival in Greece. This is very helpful, but an extra cost of about \$1,000 should be added for the chemist's fees. If the ingredients are in compliance with the Food Code, the chemist's statement is then attached to the other import certificates accompanying the product. This procedure reduces the clearance procedure period to 10 days.

Special alimentation foodstuffs such as infant preparations, milk and other foods for second infantile age (SCC Decision 347/91, OJ 667/B/7.8.91), infant foods, low calory weight control foods, dietetic foods for special medical purposes, low or zero salt content foods, food without gluten, high energy yield foods, foods for diabetics, must be approved by the SCC and/or EOF.

Greece insists on testing U.S. wheat shipments for karnal bunt disease.

In order for a seed variety to be imported into Greece, it should be listed in the European Variety Catalogue. If not, it must be registered in the national catalogue for Greece, which requires tests taking 2-3 years, depending on variety and species. Seeds must be accompanied by certain certificates required by EU regulations.

Meat, fish and dairy products must be accompanied by special veterinarian and test certificates and if of third country origin should be from plants included in the list of EU approved plants.

Imported nuts are subject to an aflatoxin test performed by the Supreme State Chemical Laboratory.

Labels for GMO products should indicate the presence of genetically modified organisms, based on compliance with EU Dir 90/220.

Food samples can benefit from tax exemption but must undergo all hygiene or labeling requirements. Health certificates accompanying food products are issued by the health or veterinary authorities of the exporting country.

VII. Other Specific Standards

Consumer Packing - Labeling

SCC Decision 366/97, OJ 597/B/17.797; SCC Decision 289/75 OJ 82/B/76; SCC Decision 2206/85 OJ 82/B/76; SCC Decision 2891/75, OJ 82/B/76; SCC Decision 2506/ OJ 79/B/85; SCC Decision 194/95 OJ 718/B/18.8.95

Nutritional Labeling

SCC Decision 843/91, OJ 80/B/12.2.92 based on EU Directive 90/496 and Presidential Decree 2251, OJ 191/A/16.11.94 based on EU Directive 84/450 dealing with misleading advertising and/or claims on labels.

Food Additives

SCC 805/90 OJ 775/b?17.12.90; SCC Decision 815/90 OJ 104/B/28.2.91

Municipal Disposal

Law 650/1986 updated and harmonized by EU Dir 91/156, Joint Ministerial Decree 69728/8.24.96, OJ 358B. EU Dir 91/689 is not yet in effect, while EU Dir 94/62 regarding recycling is in the approval stage by the Joint Ministerial Committee.

Residues

76/895/EEC/24-11-76 - maximum levels in fruits and vegetables
79/117/EEC/21-12/78 “
80/428/EEC/28-3-80 - amending 76/895
81/36/EEC/9-2-81 “
82/528/EEC/19-7-82 “
86/362/EEC/24-7-86 - maximum levels in foodstuffs of animal origin
88/298/EEC/16-5-88 - amending 76/895 and 86/362
89/186/EEC/6-3-89 - amending 76/895
90/642/EEC/27-11-90 -plant origin products

91/414/15-7-91	- approval and distribution of pesticides
93/57/EEC/29-6-93	- amending 86/362 and 86/363 (fixing maximum levels in cereals and foodstuffs of animal origin)
93/58/EEC/29-6-93	- amending 76/895 and 90/642
94/29/EEC/23-6-94	- amending 86/362 and 86/363
94/30/EEC/23-6-94	- amending 90/642
95/35/EEC/14-6-95	- amending 91/414
95/36/EC/14-6-95	
95/38/EEC/17-6-95	- amending 90/642
95/39/EC/17-7-95	- amending 86/362 and 86/363
95/61/EC/29-11-95	- amending 90/642
96/12/EC/8-3-96	- amending 91/414
96/32/EC/21-5-96	- amending 76/895 and 90/642
96/33/EC/21-5-96	- amending 86/362 and 86/363
96/946/EC/16-7-96	- amending 81/414
96/68/EC/21-10-96	- amending 91/414
97/71/EC/15-12-97	- amending 86/362, 86/363 and 90/642 on fixing the maximum levels of pesticide residues in cereals, foodstuffs of animal origin and certain products of plant origin including fruits and vegetables respectively
98/82/EC/27-10-98	- same as above

VIII. Copyright and/or Trademark Laws

Greece's legislation on trademarks/copyright is harmonized with EU regulations. The initial 2239/94 Law governing trademarks/copyrights was amended to comply with EU Dir 89/104 by Presidential Decree 353/98.

Companies that want to apply for trademark need to follow 2239/94 National Law published in the OJ 152/A/16.9.94. Necessary documents accompanied by an application need to be furnished by a constituent attorney in law at the Ministry of Development, General Secretariat for Commerce. The procedure takes 8 months to be completed.

The trademark, in order to be registered, must be new (not previously used), with distinctive quality (not generic) and something not already in common usage.

IX. Import Procedures

Food products must conform to the regulations required by the Greek and EU laws.

It is very important to have an experienced agent or joint venture partner, with a suitable background, experience and extensive sales/service network, who can offer full support to the end-user. New to market food products require prior approval by the Supreme General State Laboratory. Products complying with the terms, regulations and provisions of the current Food Code do not require special permits in order to be imported and marketed in Greece.

Food products entering Greece are examined upon their entry by Customs Authorities (Port Authorities, Customs Authorities, Health Authorities) who inspect the import documents. Health authorities may perform tests and relative analysis of samples. Import procedures can be completed and the product may enter the market within 48 hours from the time of arrival at port if no specific problems arise from the import inspection. Health certificates accompanying foodstuffs must be in the Greek language.

For foodstuffs requiring approval, an application for clearance, in Greek, should be submitted to the Supreme Chemical State Laboratory. The procedure takes 2-3 months to complete required tests. All procedures are handled by the importer.

Regarding the Appeal System, the owner or seller/importer of the commodity sampled may file an appeal within forty eight hours following receipt of the examination results. After this time the chemist's report is final. The appeal is submitted to the Sampling Authority and accompanied by the fee receipt. The sampling authority reports the appeal to the Public Prosecutor and the competent service of the SCC where the first sample was examined. The examination of the second sample is made by another chemist. A private chemist may be present at the examination on behalf of the interested party. The fee paid is returned if the appeal is successful and forfeit if the appeal is rejected.

APPENDIX I - Government Regulatory Agency Contacts

General State Chemical Laboratory (GCS)

16, Anastasiou Tsoha Str.
GR-115 21 Athens
Tel. (01) 6479-000
Fax: (01) 6466-229

The Supreme Chemical Committee

General State Chemical Laboratory
16, Anastasiou Tsoha Str.
GR-115 21 Athens
Tel. (01) 6479-000
Fax: (01) 6466-229

Ministry of Development

20, Kanigos Str.
GR-101 81 Athens
Tel. (01) 3808-664
Fax: (01) 3803-422

**Ministry of Agriculture
Veterinary Division**

6, Kapnokoptiriou Str.
GR-104 33 Athens
Tel. (01)8836-020
Fax: (01) 8229-188

**Ministry of Agriculture
Plant Health Division**

3-5 Ippokratous Str.
GR-101 64 Athens
Tel. (01) 3605-480
Fax: (01) 3617-103

**Ministry of Agriculture
Plant Protection Division**

Pesticides Department
2, Aharnon Str.
GR-101 76 Athens
Tel. (01) 3645-952
Fax: (01) 3617-103

The National Pharmaceutical Organization (EOF)

284 Mesogion Ave
GR-155 62 Halandri
Tel: (01) 6545-533
Fax: (01) 6512-663

Piraeus Port Authority

10, Akti Miaouli Str.
GR-185 378 Piraeus
Tel. (01) 4520-910
Fax: (01) 4520-852

Ministry of Health and Welfare

17 Aristotelous Str.
 GR-101 87 Athens
 Tel. (01) 5233-798
 Fax: (01) 5232-821

APPENDIX II

FOODSTUFF ADDITIVES GENERALLY PERMITTED

E Number

E 170	Carbon salts of calcium
	(1) Calcium carbonates
	(2) Acidic calcium carbonate
E260	Oxalic acid
E 261	Acidic calcium
E 262	Acidic calcium
E 263	Acidic calcium
E 270	Galactic acid
E290	Carbon di-oxide
E 296	'Apple' acid (HOOC - CHOH - COOH)
E 300	Ascorbic acid
E 301	Ascorbic sodium
E 302	Ascorbic calcium
E 304	Fatty acid esters with ascorbic acid
	1) Palmite ascorbyl
	2) Steatic ascorbyl
E 306	Extracts rich in
E 307	- tocopherole
E 308	- tocopherole

E 309	- tocopherole
E 322	lecithinase
E 325	Galactic sodium
E 326	Galactic calcium
E 330	Citric acid
E 331	Salts of citric acid with sodium
	1) Citric sodium di-oxide
	2) Citric sodium oxide
	3) Citric sodium
E 332	Salts of citric acid with calcium
	1) Di-oxide of citric calcium
	2) Acidic citric calcium
	3) Citric calcium
E 334	Tartaric acid L+-
E 335	Salts of tataric acid with calcium
	1) Oxalotartaric calcium
	2) Tartaric sodium
E 337	Tartaric sodium-calcium
E 350	Salts of "apple" acid ($HOOC - CHOH - COOH$) with sodium
	1) "apple" sodium
	2) oxalic "apple" sodium
E 351	3) "apple" potassium
E 352	Salts of "apple" acid with calcium
	1) "apple" -calcium
	2) Oxalic "apple" calcium
E 354	Tartaric calcium
E 380	Citric ammoniate

E 400	Alginic acid
E 401	Alginic sodium
E 402	Alginic potassium
E 403	Alginic ammoniate
E 404	Alginic calcium
E 406	"Agar-agar"
E 407	"Karragenani"
E 410	Locust bean stalk
E 412	"Guar" stalks
E 413	Tragacanth Gum
E 414	Gum arabic
E 415	Xanthanic gum
E 417	Tara gum
E 418	Jelan gum
E 422	Glycerin
E 440	Piktines
	1) Pictine
	2) Amide pictine
E 460	Cellulose
	1) Macrocrystallic cellulose
	2) Cllulose powder
E 461	Methyl cellulose
E 463	Hydroxypropylcellulose
E 464	Hydroxypropylomethylcellulose
E 465	Ethylomethylcellulose
E 466	Carboxymethylcellulose
	Carboxymethylcellulose sodium

E 470a	Salts of fatty acids with sodium,calcium and potassium
E 470b	Salts of fatty acids with magnesium
E 471	mono- and di-glyceridesof fatty acids.
E 472a	Oxalic acid acid esters with mono- and di-glyceridesof fatty acids.
E 472b	Galactic acid esters with mono- and di-glyceridesof fatty acids.
E 472c	Citric acid esters with mono- and di-glyceridesof fatty acids.
E 472d	Tartaric acid esters with mono- and di-glyceridesof fatty acids
E 472e	Mono- and di- acetyl tartaric acid esters with mono- and di-glyceridesof fatty acids
E472f	Mixed esters of tartaric and oxalic acids with mono- and di-glyceridesof fatty acids
E 500	Carbonic salts of sodium
	1) Sodium carbonate
	2) Oxalic sodium carbonate
	3) Sesciocarbonic sodium
E 501	Carbonic salts of calcium
	1) Calcium carbonate
	2) Oxalic calcium carbonate
E 503	1) Ammonium carbonate
	2) Oxalic ammonium carbonate
E 504	Carbonic salts of ammonium
	1) Magnesium carbonate
	2) Magnesium carbon hydroxide
E 507	Hydrochloric acid
E 508	Potassium chloride
E 509	Calcium chloride
E 511	Magnesium chloride
E 513	Sulphuric acid
E 514	Sulphuric acid salts with sodium

	1) Sodium sulphate
	2) Oxalic sodium sulphate
E 515	Salts of sulphuric acid with potassium
	1) Potassium sulfate
	2) Oxalic potassium sulphate
E 516	Calcium sulphide
E 524	Sodium hydroxide
E 525	Potassium hydroxide
E 526	Calcium hydroxide
E 527	Ammonium hydroxide
E 528	Magnesium hydroxide
E 529	Calcium oxide
E 530	Magnesium oxide
E 570	Fatty acids
E 574	Glyconic acid
E 576	Glyconic sodium
E 577	Glyconic potassium
E 578	Glyconic calcium
E 640	Glycine and its salts with sodium
E 938	Argon
E 939	Helion
E 941	Nitrogen
E 942	Sub oxide of nitrogen
E 948	Oxygen
E 1200	Polydextrose
E 1404	Oxidized starch
E 1410	Di-oxalic phosphoric starch

E 1412	Oxalic phosphoric starch
E 1413	Phosphorized oxalic phosphoric starch
E 1414	Acetylenized oxalic phosphoric starch
E 1420	Acetylenized starch
E 1422	Acetylenized oxalic adipic acid
E 1440	Hydroxy-propyl-starch
E 1442	Oxalic phosphoric Hydroxy-propyl-starch
E 1450	Octenyl-electrico-sodium starch.